Dairy, Food and Environmental Sanitation
Index to Volume 20

AUTHOR INDEX

ALBRECHT, JULIE A., survival and growth of *Escherichia coli* O157:H7 on broccoli, cucumber, and green pepper, 24

BELK, K. E., pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses, 753

BOOR, K. J., trouble-shooting sources and causes of high bacteria counts in raw milk, 606

BRADLEY, R. L. JR., cleanability of stainless steel surfaces with various finishes, 250

BRODSKY, MICHAEL H., thoughts on today's food safety...water quality and its impact on food safety, 820

BULLERMAN, LLOYD B., survival and growth of *Escherichia coli* O157:H7 on broccoli, cucumber, and green pepper, 24

CALIFANO, ALICIA N., prevalence of unsafe practices during home preparation of food in Argentina, 934

CHAIDEZ, CRISTOBAL, bacteriological analysis of cellulose sponges and loofahs in domestic kitchens from a developing country, 834

CHEN, JINRU, ATP bioluminescence: a rapid indicator for environmental hygiene and microbial quality of meats, 617

CLIVER, DEAN O., honey, human pathogens, and HACCP, 261; hepatitis A virus control in strawberry products, 612; small round coliphages as surrogates for human viruses in process assessment, 684

COOK, NIGEL, thoughts on today's food safety...food- and waterborne parasitic protozoa, 732

COVERT, ROGER A., stainless steels: an introduction to their metallurgy and corrosion resistance, 506

DE ANTONI, GRACIELA L., prevalence of unsafe practices during home preparation of food in Argentina, 934

DOYLE, MICHAEL P., reducing transmission of infectious agents in the home – part I: sources of infection, 330; reducing transmission of infectious agents in the home – part II: control points, 418

DUFFY, E. A., pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses, 753

FEIRTAG, JOELLEN M., evaluation of the sanitation program at a baking facility for production of a low acid fruit-based, shelf-stable product, 338; a comparison of commercial ATP bioluminescence hygiene monitoring systems with standard surface monitoring techniques in a baking facility, 522

FRYE, CARY, thoughts on today's food safety – in the dairy industry, 404

FURLONG, ANNE MUNOZ, thoughts on today's food safety...food allergens: consumer concerns, 492

GATES, KEITH W., survey of grocery store seafood employees, 746

GERBA, CHARLES P., bacteriological analysis of cellulose sponges and loofahs in domestic kitchens from a developing country, 834

GIANNUZZI, LEDA, prevalence of unsafe practices during home preparation of food in Argentina, 934

HACKNEY, CAMERON R., reduction of *Escherichia coli* O157:H7 on apples using wash and chemical sanitizer treatments, 120; a survey of Virginia apple cider producers' practices, 190

ILLSLEY, REBECCA A., evaluation of the sanitation program at a baking facility for production of a low acid fruit-based, shelf-stable product, 338; a comparison of commercial ATP bioluminescence hygiene monitoring systems with standard surface monitoring techniques in a baking facility, 522

JACKSON, ERIC D., evaluation of the sanitation program at a baking facility for production of a low acid fruit-based, shelf-stable product, 338; a comparison of commercial ATP bioluminescence hygiene monitoring systems with standard surface monitoring techniques in a baking facility, 522

JAKOB, PETER, microbial transfer during cutting and deboning of pork in a small-scale meat processing plant, 14

JIMENEZ, S. M., the effect of different thawing methods on the growth of bacteria in chicken, 678

LEVALLEY, S. B., pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses, 753

MACIOROWSKI, K. G., improving content writing instruction in an undergraduate food bacteriology class, 196

MARAGOS, MARIANNE M., cleanability of stainless steel surfaces with various finishes, 250

MARIAN, TADESSE W., hepatitis A virus control in strawberry products, 612; small round coliphages as surrogates for human viruses in process assessment, 684

MASCHERONI, RODOLFO H., prevalence of unsafe practices during home preparation of food in Argentina, 934

MCRAE, KENNETH B., a comparison of commercial ATP bioluminescence hygiene monitoring systems with standard surface monitoring techniques in a baking facility, 522

MICHAELS, BARRY S., reducing transmission of infectious agents in the home – part I: sources of infection, 330; reducing transmission of infectious agents in the home – part II: control points, 418

MURPHY, S. C., trouble-shooting sources and causes of high bacteria counts in raw milk, 606

NARCISO, J. A., relationships of molds in paperboard packaging to food spoilage, 944

PARISH, MICKEY E., thoughts on today's food safety... precautionary principle and risk assessments: the international debate, 920; relationships of molds in paperboard packaging to food spoilage, 944

PAULSON, DARLY S., handwashing, gloving, and disease transmission by the food preparer, 838

PIERSON, MERLE D., reduction of *Escherichia coli* O157:H7 on apples using wash and chemical sanitizer treatments, 120; a survey of Virginia apple cider producers' practices, 190; reducing transmission of infectious agents in the home–part I: sources of infection, 330; reducing transmission of infectious agents in the home–part II: control points, 418

PIROVANI, M. E., the effect of different thawing methods on the growth of bacteria in chicken, 678

POWELL, DOUGLAS A., Ivan Parkin Lecture: reclaiming dinner: enhancing food safety and consumer confidence, 846

REUTER, GERHARD, microbial transfer during cutting and deboning of pork in a small-scale meat processing plant, 14

RICHERT, KRISTINE J., survival and growth of *Escherichia coli* O157:H7 on broccoli, cucumber, and green pepper, 24

RICKE, S. C., improving content writing instruction in an undergraduate food bacteriology class, 196

RUOFF, KATHRYN L., reducing transmission of infectious agents in the home – part I: sources of infection, 330; reducing transmission of infectious agents in the home – part II: control points, 418

SALSI, M. S., the effect of different thawing methods on the growth of bacteria in chicken, 678

SMITH, G. C., pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses, 753

SNYDER, O. P., the effect of different thawing methods on the growth of bacteria in chicken, 678

SOFOS, J. N., pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses, 753

SOULE, BARBARA, reducing transmission of infectious agents in the home – part I: sources of infection, 330; reducing transmission of infectious agents in the home – part II: control points, 418

STAUFFER, JOHN E., a pasteurization holding tube for dairy foods, 518

STEINER, AMELIA E., cleanability of stainless steel surfaces with various finishes, 250

STIVERS, TORI L., survey of grocery store seafood employees, 746

SUMNER, SUSAN S., survival and growth of *Escherichia coli* O157:H7 on broccoli, cucumber, and green pepper, 24; reduction of *Escherichia coli* O157:H7 on apples using wash and chemical sanitizer treatments, 120; a survey of Virginia apple cider producers' practices, 190

TAYLOR, ANNE K., food protection: new developments in handwashing, 114

TAYLOR, STEVE L., thoughts on today's food safety...why the concern about food allergies? 664

TIBURZI, M. C., the effect of different thawing methods on the growth of bacteria in chicken, 678

TUTHILL, ARTHUR H., stainless steels: an introduction to their metallurgy and corrosion resistance, 506

UPMANN, MATTHIAS, microbial transfer during cutting and deboning of pork in a small-scale meat processing plant, 14

WEINBERG, WINKLER, reducing transmission of infectious agents in the home – part I: sources of infection, 330; reducing transmission of infectious agents in the home – part II: control points, 418

WILCOTT, LYNN A. J., proposed changes to heat exchanger cooling system operating requirements, 426

WRIGHT, JIM R., reduction of *Escherichia coli* O157:H7 on apples using wash and chemical sanitizer treatments, 120; a survey of Virginia apple cider producers' practices, 190

YOUSEF, AHMED E., thoughts on today's food safety...the stressful life of bacteria in food and safety implications, 592

ZOECKLEIN, BRUCE W., reduction of *Escherichia coli* O157:H7 on apples using wash and chemical sanitizer treatments, 120; a survey of Virginia apple cider producers' practices, 190

SUBJECT INDEX

3-A Sanitary Standards
- amendments, 73, 800, 977
- holders' list, 143, 635

Apples, 120
- Virginia cider, 190

Argentina
- unsafe practices, 934
- home food preparation, 934

ATP Bioluminescence, 617
- commercial systems, 522
- comparison of, 522
- hygiene monitoring systems, 522
- indicator for quality of meats, 617

Bacteria
- causes of, 606
- growth in chicken, 678
- high counts in raw milk, 606
- in food, 592
- safety implications, 592
- stressful life of, 592

Bacteriological analysis, 834
- of cellulose sponges, 834
- of loofahs, 834

Baking Facility, 338
- monitoring techniques, 522
- sanitation program, 338

Broccoli, 24

Content writing
- improving, 196

Cucumber, 24

Escherichia coli
- O157:H7, 24, 114

Coliphages
- small round, 684
- as surrogates, 684

Consumer
- concerns, 492
- confidence, 846

Content writing instruction, 196

Control points, 418

Cooling System
- operating requirements, 426

DFES departments
- a note from the scientific editor, 5
- advertising index, 95, 170, 230, 312, 397, 483, 585, 656, 726, 813, 915, 1012
- book review, 210, 348, 691
- business exchange, 170
- career services section, 485, 589, 657, 723, 811, 912, 1019
- coming events, 96, 172, 231, 313, 399, 486, 587, 654, 721, 808, 1006
- industry products, 55, 140, 222, 281, 357, 449, 541, 631, 715, 785, 903, 978
- new members, 45, 134, 214, 274, 350, 438, 534, 622, 702, 776, 896, 965
- news, 52, 136, 218, 277, 353, 445, 538, 626, 710, 780, 899, 973
- reflections from the past, 29, 127, 205, 264, 343, 431, 527
- updates, 51, 135, 216, 276, 352, 536, 624, 778, 898, 972

Dairy, 404
foods, 518
industry, 404

Disease transmission, 838

Escherichia coli O157:H7
reduction of, 120

Food
allergens,492
allergies, 664
bacteria in, 592
home preparation in Argentina, 934
preparer, 838
protection, 114
spoilage, 944

Food bacteriology
undergraduate class, 196

Food safety
consumer confidence in, 846
enhancing, 846
impact of water quality on, 820
thoughts on today's, 664, 732, 820, 920

Gloving, 838

Good manufacturing practices, 753

Green Pepper, 24

HACCP, 261

Handwashing, 114, 838

Heat exchanger
operating requirements, 426

Hepatitis A
in strawberry products, 612
virus control, 612

Honey, 261

Human
viruses, 684
pathogens, 261

Hygiene
environmental, 617

IAFP
3-A amendments, 73, 800, 981
affiliate officers, 46, 440, 704, 966
audiovisual library, 62, 285, 488, 544, 788
bylaw amendments, 453
call for award nominations, 39, 692, 764, 889, 952
call for secretary nominations, 563, 621, 694, 766
committee, professional developments groups (PDGs), and task forces chairpersons, 370
commentary from the executive director, 12, 112, 188, 248, 328, 416, 504, 604, 676, 744, 832, 932
executive board highlights, 34, 211, 435, 866
executive board's response on committee recommendations, 35
instructions for authors, 59
my perspective, 674, 742, 830, 930
quotations from Jack, 10, 110, 186, 246, 326, 414, 502, 602
secretary, 132, 212, 361, 454
sustaining members, 8, 108, 184, 244, 324, 412, 500, 600, 672, 740, 828, 928

IAFP Annual Meeting
award winners, 368, 415, 558, 855
awards, 558, 692, 764, 855, 888, 954
business meeting minutes, 864
call for abstracts, 695, 767, 890, 956
call for symposia, 272, 362, 436, 556
commercialism policy, 700, 772, 894, 960
committee meetings, 455
committee minutes, 867
exhibitors, 394, 582, 883
Ivan Parkin lecture, 308, 372, 458, 559, 846
past award winners, 40
preliminary program, 295, 373, 459, 560
scenes from the annual meeting, 849
workshops, 392, 480, 580

Infection
sources of, 330

Infectious agents, 418
control points of, 418
in the home, 330, 418
transmission of, 330, 418

Journal of Food Protection
table of contents, 812, 914, 1008

Lamb carcasses
microbiological quality, 753

Loofahs, 834

Management practices
pre-harvest, 753

Meats
microbial quality, 617

Microbial
quality of meats, 617
transfer, 14

Milk
bacteria in, 606
molds, 944
raw, 606

National Food Safety Education Month, 690

Pasteurization
holding tube, 518

Pathogens
human, 261

Pork
cutting of, 14
deboning, 14

Process assessment, 684

Processing plant
small scale, 14

Protozoa
foodborne parasitic, 732
waterborne parasitic, 732

Risk assessments, 920

Safety
food, 664, 820
implications, 592

Sanitation program
evaluation of, 338

Shelf-stable product
fruit-based, 338
low acid, 338

Sponges
cellulose, 834

Stainless steel
cleanability of, 250
corrosion resistance, 506
metallurgy, 506
surfaces, 250
various finishes, 250

Standard surfaces
monitoring techniques

Strawberry products, 612
hepatitis A virus control in, 612
Survey
of grocery store seafood employees, 746
of Virginia apple cider producers' practices, 190

Thawing methods
effect of, 678

Treatments
chemical sanitizer, 120
wash, 120

Water quality, 820

INDEX OF ADVERTISERS

3-A Sanitary Standards Symbol Administrative Council
Inside Front Cover, Issue 1; Back Cover, Issue 5; Back Cover, Issue 8

Anderson Instrument Co., Inc. 169, 365, 555

Applied Research Institute 586, 813

Aquatic Food Products Lab 485

B & J Repair, Inc. 170, 484, 655, 910

bio Mérieux Vitek, Inc. Back Cover, Issue1; Back Cover, Issue 6; Back Cover, Issue 7

Capitol Vial, Inc. 1, 139, 177, 237, 317, 430, 493, 634, 669, 733, 911, 921

Celsis-Lumac 495

DiverseyLever DuBois Inside Front Cover, Issue 1; Inside Back Cover, Issue 5; Inside Back Cover, Issue 7; Back Cover, Issue 11, Inside Front Cover, Issue 12

DQCI Services, Inc. 1, 119, 177, 310, 367, 425, 531, 611, 669, 784, 823, 963

Dynal, Inc. 482

Ecolab, Inc. 396, 532-533, Inside Front Cover, Issue 11

Education Foundation of NRA Back Cover, Issue 3

Electro Steam Generator 714, 825

FDA Inside Back Cover, Issue 3; Inside Front Cover, Issue 6

Fluid Metering 653

Food Processors Institute 129, 317, 497, 593, 665, 774, 821, 953

Foss North America, Inc. 517, Back Cover, Issue 10; 882, 953

Gardex Chemicals Ltd. 237, 367, 405, 593, 665, 774, 911, 963

Gene-Trak Systems 349, 493

Glo Germ Company Back Cover, Issue 1; Back Cover, Issue 2; Inside Front Cover, Issue 3; Back Cover, Issue 4; 925

Hardy Diagnostics 321, 586

J. J. Keller 319

Kness Mfg. Co., Inc. 101, 179, 364, 555, 597, 821

McGlaughlin Oil Co. 101, 311, 365

Medallion Laboratories 311, 409, 726, 774, 823, 986

Michelson Laboratories, Inc. 585, 620, 714, 823, 953

Microbiology International 505

NASCO 171, 321, 537

NSF International, Inc. 597, 667, 775

National Food Service Management Institute 95

Nelson-Jameson, Inc. 171, 268, 405, Back Cover, Issue 9; 733, 921

Oxoid Inc. Inside Back Cover, Issue 2; Inside Front Cover, Issue 5; Inside Front Cover, Issue 7; Inside Front Cover, Issue 8; Inside Front Cover, Issue 9; Inside Front Cover, Issue10, Back Cover, Issue 12

QMI Food and Dairy Quality Management Inc. 312, 349, 531, 762, 998

Qualicon 503, 735, Inside Back Cover, Issue 11, Inside Back Cover, Issue 12

rtech™ laboratories 574

Seiberling Associates, Inc. 311, 409, 620, 821

Sherry Laboratories 585

Sneezeguard Solutions 169, 397, 585, 625, 825, 953

Solar Biologicals 395, 497, 625

USDA, ARS, ERRC 230

Warren Analytical Laboratory 95, 263, 397, 574

Weber Scientific 263, 397, 497, 665, 825, 953

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For information on joining the Fight BAC!™ campaign, contact: The Partnership for Food Safety Education, Phone: 703.768.7980; Fax: 703.768.0756; Web site: www.fightbac.org.